



2025

QUOTE
PROPOSALS



RISTORANTE CROTTO DI LIERNA
Via Ducale, 44 – 23827 – Lierna (LC)
Tel +39 0341 740134 Cell +39 348 7409893
Web site www.ristoranteilcrottodilierna.it
E-mail info@ristoranteilcrottodilierna.it
P. Iva 00909690133 SDI M5UXCR1

PROPOSAL QUOTE complete mixed meat

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with aromatic herbs from "del Crotto" HOUSE
OFFER

APPETIZER:

Mixed house cold cuts served with vegetables in oil

FIRST COURSE:

Tagliolini with black truffle Norcia Ricotta and spinach
tortelloni with taleggio fondue

SECOND COURSE:

Mixed grilled meats. (Sausage, sausage, chicken, pork fillet,
ribs, sliced beef)

SIDES:

Skewers of grilled vegetables and potatoes sautéed with
rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

**PRICE OF DRINKS INCLUDED ~~€82~~ flat rate €75 PER
PERSON (every 2 children up to 12 years old are considered
1 adult)
(WATER, HOUSE-MADE WHITE AND RED MERLOT WINE)**



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PROPOSAL QUOTE complete meat only

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with aromatic herbs from "del Crotto" HOUSE
OFFER

APPETIZER:

Bresaola from Valchiavenna with flakes of parmesan and
black truffle from Norcia, lamb and chicken pâté served with
toasted raisin bread.

FIRST COURSE:

Chestnut tagliatelle with speck and porcini mushrooms in
parmesan cream Pumpkin gnocchi with bitto and lashings of
bacon and rosemary

SECOND COURSE:

Sliced beef and lamb chops prés salés

SIDES:

Skewers of grilled vegetables and potatoes sautéed with
rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

**PRICE OF DRINKS INCLUDED ~~€83,5~~ flat rate €77 PER
PERSON (every 2 children up to 12 years old is considered 1
adult)
(WATER, HOUSE-MADE WHITE AND RED MERLOT WINE)**



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P. Iva 00909690133 SDI M5UXCR1

PROPOSAL QUOTE complete only fish

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with aromatic herbs from "del Crotto" HOUSE

OFFER

APPETIZER:

Trio of smoked meats with croutons of hot bread and lightly salted butter, missoltino with grilled polenta and cabbage salad, lake carpione.

FIRST COURSE:

Green tagliolini with prawn tails and lake bottarga Tagliatelle with smoked salmon trout

SECOND COURSE:

Mixed fish or whitefish (according to availability and seasonality)

SIDES:

Skewers of grilled vegetables and potatoes sautéed with rosemary

DESSERT:

Cake to be defined or dessert of the house

Coffee

PRICE OF DRINKS INCLUDED ~~€84,5~~ flat rate €78 PER PERSON (every 2 children up to 12 years is considered 1 adult)

(WATER, WHITE WINE AND RED merlot OF THE HOUSE)



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P. Iva 00909690133 SDI M5UXCR1

PROPOSAL QUOTE mixed appetizer and second course meat

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER MIXED

MIXED APPETIZER:

Mixed house cold cuts served with vegetables in oil, trio of smoked fish served toasted bread and lightly salted butter, chicken and lamb pate served with toasted raisin bread, lake carpione

SECOND COURSE:

Mixed grilled meats.

(Sausage, sausage, chicken, pork fillet, ribs, sliced beef) SIDE SIDES: Skewers of grilled vegetables and potatoes sautéed with rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

PRICE OF DRINKS INCLUDED ~~€65~~ flat rate €57 PER PERSON (each 2 children up to 12 years old are considered 1 adult)
(WATER, WHITE WINE AND RED HOUSE MERLOT)



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PROPOSAL QUOTE mixed appetizer and second fish

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER
MIXED

MIXED APPETIZER:

Mixed house cold cuts served with vegetables in oil, trio of smoked fish served toasted bread and lightly salted butter, chicken and lamb pate served with toasted raisin bread, lake carpione

SECOND COURSE:

Mixed fish (depending on availability and seasonality)

SIDE SIDES:

Skewers of grilled vegetables and potatoes sautéed with rosemary SWEET Cake to be defined or homemade dessert

Coffee

PRICE OF DRINKS INCLUDED ~~€66~~ flat rate €58 PER PERSON (every 2 children up to 12 years is considered 1 adult)
(WATER, HOUSE-MADE WHITE AND RED MERLOT WINE)



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PROPOSAL QUOTE first and second mixed meat

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER

FIRST COURSE:

Tagliolini with black truffle from Norcia Ricotta and spinach
tortelloni with taleggio fondue

SECOND COURSE:

Mixed grilled meats.

(Sausage, sausage, chicken, pork fillet, ribs, sliced beef)

SIDE SIDES:

Skewers of grilled vegetables and potatoes sautéed with
rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

**PRICE OF DRINKS INCLUDED ~~€64~~ flat rate €56 PER
PERSON** (each 2 children up to 12 years old are considered
1 adult)

(WATER, WHITE WINE AND RED HOUSE MERLOT)



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QUOTE PROPOSAL first and second course only fish

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER

FIRST COURSE:

Green tagliolini with prawn tails and lake bottarga Tagliatelle with smoked salmon trout

SECOND COURSE:

Mixed fish or whitefish (depending on availability and seasonality)

SIDES:

Skewers of grilled vegetables and potatoes sautéed with rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

PRICE OF DRINKS INCLUDED ~~€68~~ flat rate €61 PER PERSON (for every 2 children up to 12 years old is considered 1 adult)

(WATER, smooth WHITE WINE AND RED HOUSE MERLOT)



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QUOTE PROPOSAL first and second course meat only

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER

FIRST COURSE:

Chestnut tagliatelle with speck and porcini mushrooms in parmesan cream Pumpkin gnocchi with bitto and lashings of bacon and rosemary

SECOND COURSE:

Sliced beef and lamb chops prés salés

SIDES:

Grilled vegetable skewers and potatoes sautéed with rosemary

DESSERT:

Cake to be defined or house dessert

Coffee

PRICE OF DRINKS INCLUDED ~~€67~~ flat rate €60 A PERSON (every 2 children up to 12 years old is considered 1 adult)
(WATER, HOUSE-MADE WHITE AND RED MERLOT WINE)



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PROPOSAL QUOTE appetizer and main course only fish

MR/MRS

N° of people

EVENT

DATE

APERITIF:

Prosecco

Bruschetta with "del Crotto" aromatic herbs HOUSE OFFER

APPETIZER:

Trio of smoked meats with hot bread croutons and lightly salted butter, missoltino with polenta grilled meat and cabbage salad, lake carpione.

SECOND COURSE:

Mixed fish or whitefish

SIDES:

Grilled vegetable skewers and potatoes sautéed with rosemary

DESSERT:

Cake to be defined or homemade dessert

Coffee

PRICE DRINKS INCLUDED ~~€66~~ flat rate €59 PER PERSON
(every 2 children up to 12 years old is considered 1 adult)
(WATER, smooth WHITE WINE AND RED HOUSE MERLOT)